



MIMOSA'S SIMPLE BEET SALAD

With grilled red onions, citrus, fennel and local goat cheese
orange rosemary vinaigrette

Broken Orange Rosemary Vinaigrette

2 cups	orange juice
1 sprig	rosemary
1 ea	shallot, bruinoise
1 T	orange blossom honey
2 oz	white balsamic vinegar
4 oz	extra virgin olive oil
to taste	salt, kosher

In a small sauce pot, add orange juice, rosemary and shallot and reduce until the orange juice coats the back of a spoon (it should be thick and syrupy). Add in white balsamic, salt and honey and simmer for 2 minutes. Strain out shallots and rosemary and gently add extra virgin olive oil. This vinaigrette should be broken you should see puddles of oil and orange juice when plated.

Grilled Red Onions

1	red onion
2	strips bacon
¼ cup	balsamic vinegar
	Extra virgin olive oil to taste
	salt and pepper to taste

Wrap red onion with bacon, season with vinegar oil and salt and pepper. Wrap in aluminum foil and roast in a 350 degree oven for 35-45 minutes or until soft.

Roasted Red Beets

2 ea	red beets, large and washed
1 bunch	fresh thyme
1 oz	cider vinegar
½ t	whole black pepper corn
4 oz	water
to taste	salt
1 T	honey

Place beets in a roasting pan with all ingredients and cover with both plastic wrap and foil. Roast at 350 degrees for 2-3 hours (you will be able to easily put the tip of a paring knife into the beet.)

Roasted Yellow Beets

2 ea	yellow beets, large and washed
1 bunch	fresh thyme
1 oz	cider vinegar
½ t	whole black pepper corn
4 oz	water
to taste	salt
1 T	honey

Place beets in a roasting pan with all ingredients and cover with both plastic wrap and foil. Roast at 350 degrees for 2-3 hours (you will be able to easily put the tip of a paring knife into the beet.)

To Assemble Salad

Peel both beets. ¼ inch dice the yellow beets and shave the red beets.

Segment 2 Oranges

Shave 1 bulb Fennel

Lay red beet Carpaccio down on a plate

Make the salad with grilled onions, yellow beets, orange segment fennel and a small amount of dressing. Place the salad on top of the red beet Carpaccio and sprinkle with local goat cheese.